

Title (en)
FERMENTED GARLIC COMPOSITION

Title (de)
ZUBEREITUNG AUS FERMENTIERTEM KNOBLAUCH

Title (fr)
COMPOSITION D'AIL FERMENTÉ

Publication
EP 0945072 A1 19990929 (EN)

Application
EP 97946801 A 19971127

Priority
• JP 9704327 W 19971127
• JP 32972796 A 19961210

Abstract (en)

The present invention relates to a composition prepared by fermenting enzymatically-deactivated garlic with Aspergillus and/or Monascus, to a process for preparing the same, and also to foods and drugs containing the same. The composition is free from any unpleasant odor and is useful as a prophylactic or therapeutic agent for diabetes, hepatic diseases, cancer, immunopathy, hyperlipidemia, and the like.

IPC 1-7
A23L 1/212; A23L 1/29; A61K 35/78

IPC 8 full level
A23L 1/30 (2006.01); **A23L 19/00** (2016.01); **A23L 27/10** (2016.01); **A23L 27/24** (2016.01); **A23L 33/00** (2016.01); **A61K 36/062** (2006.01);
A61K 36/8962 (2006.01); **A61K 36/899** (2006.01)

CPC (source: EP US)

A23L 19/01 (2016.07 - EP US); **A23L 19/09** (2016.07 - EP US); **A23L 27/105** (2016.07 - EP US); **A23L 27/24** (2016.07 - EP US);
A23L 33/105 (2016.07 - EP US); **A61K 36/062** (2013.01 - EP US); **A61K 36/8962** (2013.01 - EP US); **A61K 36/899** (2013.01 - EP US);
A61P 1/16 (2017.12 - EP); **A61P 3/06** (2017.12 - EP); **A61P 3/10** (2017.12 - EP); **A61P 35/00** (2017.12 - EP); **A61P 37/02** (2017.12 - EP)

Cited by
US8187654B2; WO2005044022A1

Designated contracting state (EPC)
AT BE CH DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE

DOCDB simple family (publication)

EP 0945072 A1 19990929; EP 0945072 A4 20010418; CA 2274677 A1 19980618; CA 2274677 C 20080819; JP 3313120 B2 20020812;
US 6146638 A 20001114; WO 9825481 A1 19980618

DOCDB simple family (application)

EP 97946801 A 19971127; CA 2274677 A 19971127; JP 52646998 A 19971127; JP 9704327 W 19971127; US 31969099 A 19990610